

# **USER GUIDE**

## **Built-in oven**

OB60 single and double  
models

**NZ AU**

# **ELBA**

BY FISHER & PAYKEL



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## **IMPORTANT!** **SAVE THESE INSTRUCTIONS**

The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please go to our website [www.elba.co.nz](http://www.elba.co.nz)/[www.elba.com.au](http://www.elba.com.au) or contact your local Fisher & Paykel dealer.

## SAFETY AND WARNINGS

Your built-in oven has been carefully designed to operate safely during normal cooking procedures. Please keep the following guidelines in mind when you are using your oven:

### **WARNING!**



#### **Electrical Shock Hazard**

**Disconnect the oven from the power supply before any cleaning or maintenance.**

**Failure to follow this advice may result in electrical shock.**

### **WARNING!**



#### **Hot Surface Hazard**

**Accessible parts may become hot when in use.**

**To avoid burns and scalds, keep children away.**

**Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.**

**Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.**

**Do not touch heating elements or interior surfaces of the oven. Heating elements may be hot even though they are dark in colour. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of the oven until they have had sufficient time to cool.**

**Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are the oven vent, the surface near the oven vent, and the oven door.**

**Failure to follow this advice could result in burns and scalds.**

### **WARNING!**



#### **Cut Hazard**

**Take care - some edges are sharp.**

**Failure to follow this advice may result in electrical shock.**

# IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow the important safety instructions listed below:

- **Read all the instructions before using the oven. Use the oven only for its intended purpose as described in these instructions.**
- **Proper installation: be sure your appliance is properly installed and earthed by a qualified technician.**
- **Isolating switch: make sure this oven is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.**
- **Household appliances are not intended to be played with by children.**
- **Do not leave children alone. Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.**
- **Children or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.**
- **During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. Accessible parts may become hot during use. To avoid burns young children should be kept away.**
- **Do not use your appliance for warming or heating the room.**
- **Do not place heavy objects on the oven door.**
- **Wear proper apparel. Do not wear loose fitting or hanging garments when using the appliance. They could ignite or melt if they touch an element or hot surface and you could be burned.**
- **User servicing: do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.**
- **Do not use water on grease fires. Smother the fire or flame or use a dry chemical or foam type extinguisher.**
- **Use only dry oven mitts or potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot areas or heating elements. Do not use a towel or a bulky cloth for a potholder. It could catch fire.**
- **Do not heat unopened food containers. They can build up pressure that may cause the container to burst and result in injury.**
- **Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warm weather.**
- **Always keep oven vents unobstructed.**
- **Do not operate your appliance by means of an external timer or separate remote-control system.**
- **If the power supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.**
- **Under unfavourable electrical supply conditions, the appliance may cause temporary voltage drops.**

# MODELS WITH ANALOGUE 60' TIMER OVEN CONTROLS AND USING THE ANALOGUE 60' TIMER

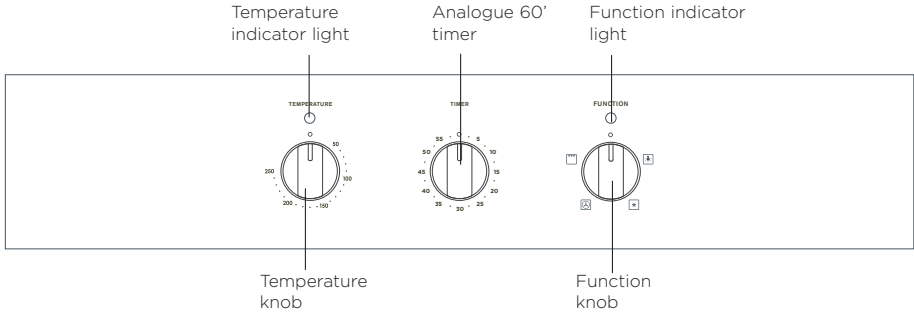


Fig. 1 Control panel - Three-function models with analogue 60' timer

## Using the analogue 60' timer

You can use the analogue 60' timer at any time, even when the oven is not in use.

### **IMPORTANT!**

**The timer does NOT turn the oven off.**

#### To set the timer

- ① Turn the timer knob clockwise all the way around to the 0 mark (60-minute countdown).
- ② To set the timer to less than 60 minutes, turn the knob anti-clockwise to the required length of time.

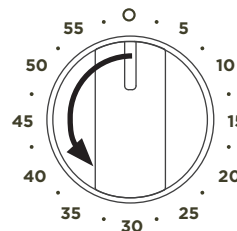
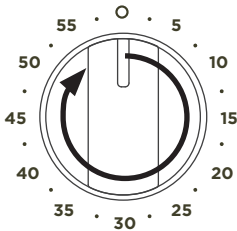


Fig. 2 Setting the analogue 60' timer

#### When the timer is set

- The timer will immediately start counting down: you will see the knob slowly rotating anti-clockwise towards the 0 mark.
- To cancel the setting, turn the knob anti-clockwise back to the 0 mark.

#### When the set time is up

The timer will ring.

# MODELS WITH ANALOGUE 120' TIMER OVEN CONTROLS AND SETTING MANUAL MODE

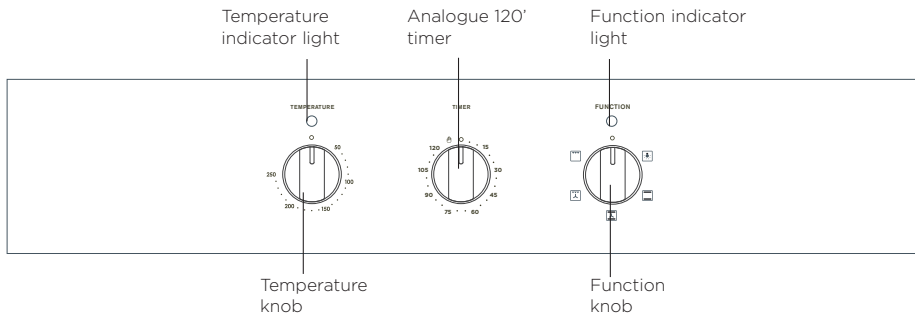



Fig. 3 Control panel - Four-function models with analogue 120' timer

## IMPORTANT!

**The oven will not work until the analogue 120' timer has been set either to manual mode or to cook with auto-off.**

### To set manual mode

- Turn the timer knob clockwise to the  symbol.
- You should be able to hear a click as you turn the knob
- beyond the 120-minute mark.
- You have now set the oven to manual mode.
- Note: you may hear some ticking even after you have set the oven to manual mode. This is normal.

### To set cooking with auto-off

See section 'Cooking with auto-off' for instructions.

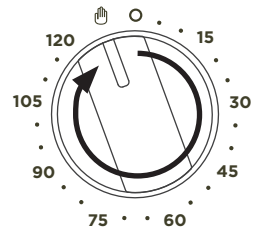


Fig. 4 Setting the oven to manual mode

# MODELS WITH THREE-BUTTON CLOCK OVEN CONTROLS AND SETTING THE CLOCK

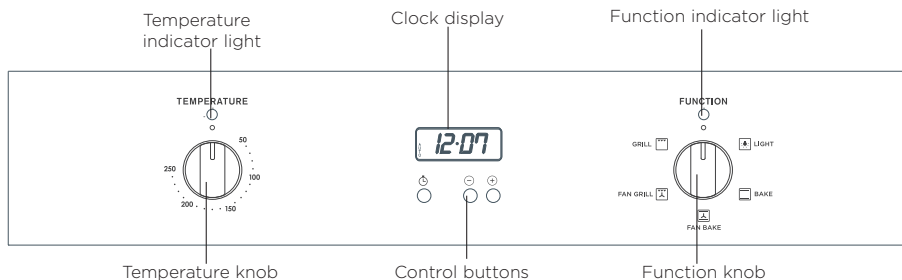


Fig. 5 Control panel – Four-function models with side-opening door

## Buttons




-  sets the clock, shows the time of day when oven is cooking with auto-off set
-  decreases time and beep volume
-  increases time






Fig. 6 Clock display and control buttons

## Illuminated symbols

	IF THE DISPLAY SHOWS	IT MEANS THAT	FOR MORE INFORMATION
A U T O	Flashing	The oven is ready to be set for cooking with auto-off.	See section 'Cooking with auto-off'
	Steadily lit	The oven is set for cooking with auto-off.	
	Flashing and Beeping	Cooking with auto-off has finished.	

## To set the clock

When the power to the oven is turned on or restored after a power failure, **0-00** will flash in the display.

- ① Press .
- ② Press  and  until you have the correct time of day.



# SEVEN FUNCTION SINGLE OVEN WITH TOUCH CONTROL CLOCK OVEN CONTROLS AND SETTING THE CLOCK

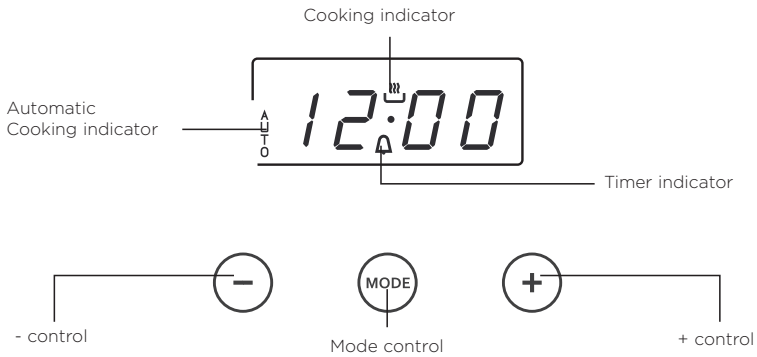
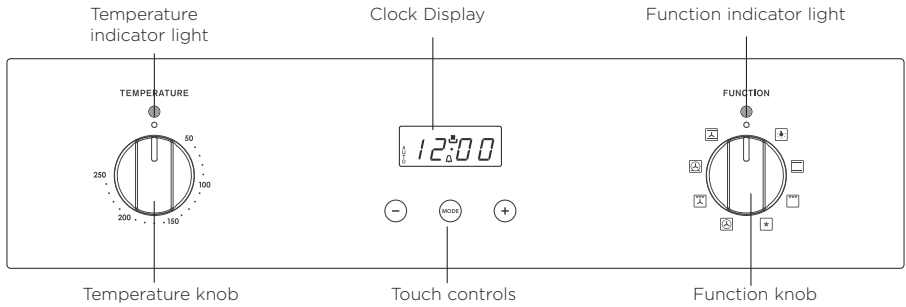


Fig. 7 Control panel - OB60S7

# DOUBLE OVEN MODELS WITH TOUCH CONTROL CLOCK OVEN CONTROLS AND SETTING THE CLOCK

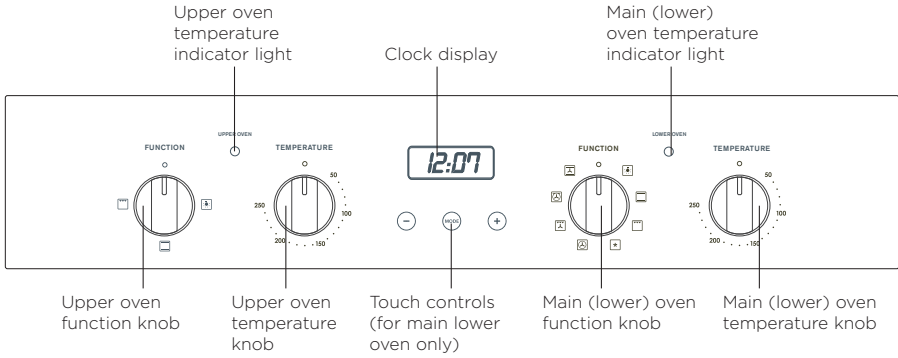
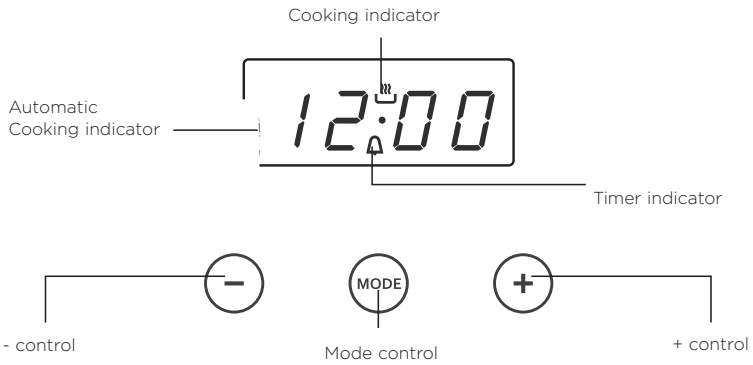


Fig. 8 Control panel- Double models with three-button clock

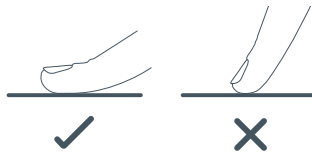


# ALL OVEN MODELS WITH TOUCH CONTROL CLOCK

## OVEN CONTROLS AND SETTING THE CLOCK

### Touch controls

The controls are operated by touch - you do not need to apply pressure. Use the ball of your finger rather than the tip for best results



### To set the clock

- When the power to the oven is first turned on, or there has been a power failure, 0-00 and 'AUTO' will show in the display.
  - The oven will not work until the clock has been set.
- Touch and hold the mode control (MODE) for 3 seconds.
  - Set the correct time of day by touching the (-) and (+) controls.
  - After 8 seconds the oven will beep confirming the time is set.
  - The cooking indicator (flame icon) will show in the display.

### To change the time

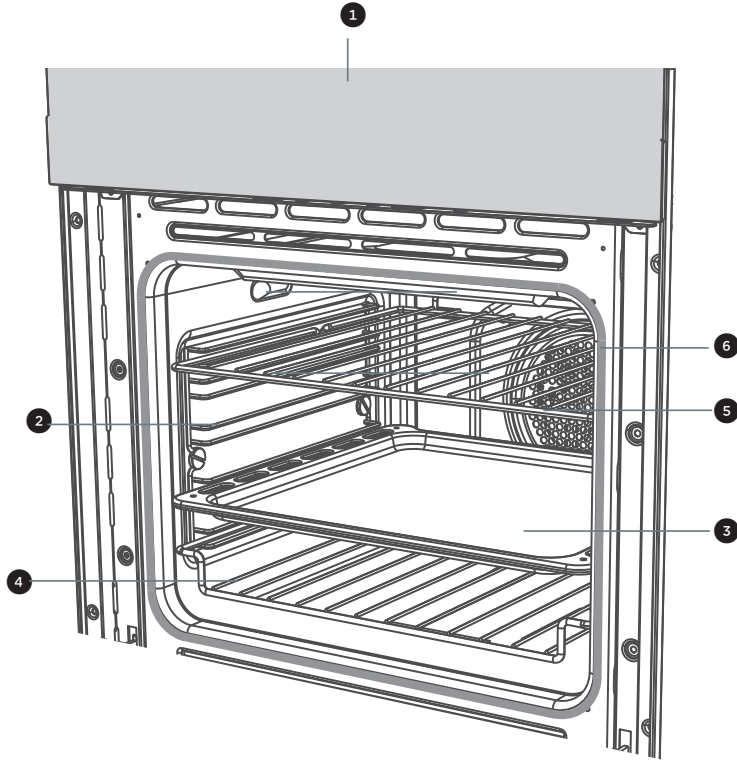
- Touch and hold the (-) and (+) controls together for 3 seconds.
- Set the new time by touching the (-) and (+) controls.
- After 8 seconds the oven will beep, confirming the new time is set.

## IMPORTANT!

**Changing the time will delete any automatic functions that have been set.**

IF THE DISPLAY SHOWS	IT MEANS THAT	FOR MORE INFORMATION
A U T O	Flashing	The oven is ready to be set for cooking with auto-off.
	Steadily lit	The oven is set for cooking with auto-off.
	Flashing and Beeping	Cooking with auto-off has finished.

# FIRST USE



- ① Control panel and knobs
- ② Side rack
- ③ Grill tray
- ④ Step-down oven shelf (some models only)
- ⑤ Flat oven shelf
- ⑥ Rubber seal

Fig. 9 Oven parts  
(ovens vary - drawing for  
purposes of illustration only)

Not illustrated:

- Grill rack
- Baking tray (some models only)

## **IMPORTANT!**

**Some models only have some of the features and accessories listed above. For information on accessories, contact Customer Care.**

## FIRST USE

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Before using your new oven for cooking or baking, please:

- ① Read this user guide, taking special note of the 'Safety and warnings' section.
- ② Remove all accessories and packaging. Make sure you peel any protective film off the surfaces. Discard the film immediately, keeping it out of reach of children.
- ③ If you have purchased side catalytic panels and sliding shelf supports separately, make sure these are fitted. See 'Care and cleaning' for instructions.
- ④ Models with analogue 120' timer and electronic clock only: set manual mode (models with analogue 120' timer) or set the clock (models with electronic clock). The oven will not work until this has been done.
  - For models with analogue 120' timer, see 'Oven controls and setting manual mode' for instructions.
  - For models with electronic clock, see 'Oven controls and setting the clock' for instructions.
- ⑤ Slide in the shelf/shelves and grill tray as shown in 'Using your oven'.
- ⑥ Condition the oven. Heat it on maximum temperature for the times below:

60 minutes using  Bake

30 minutes using  Fan Forced

15 minutes using  Grill

- Note: some of these functions may not be available in some models.
  - There will be a distinctive smell during the conditioning. This is normal, but make sure your kitchen is well ventilated.
- ⑦ Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

## USING YOUR OVEN

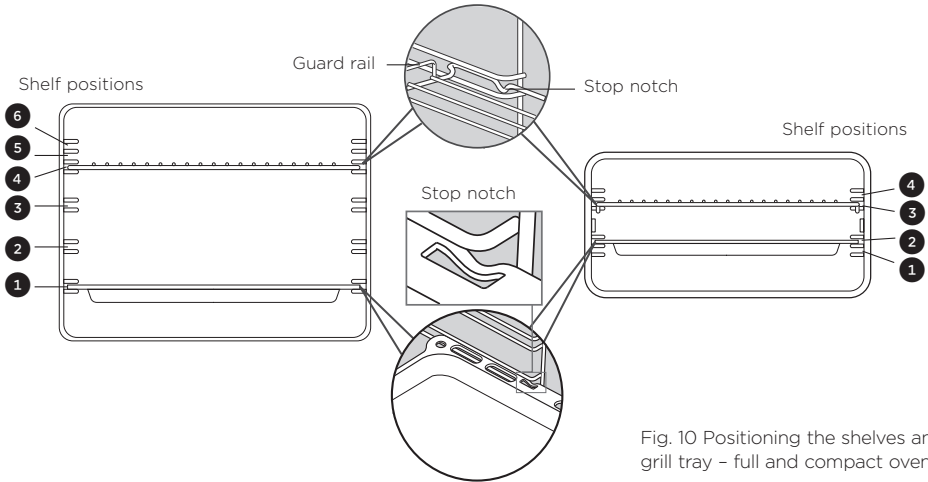


Fig. 10 Positioning the shelves and grill tray – full and compact ovens

- ① Slide in the shelves you will need, making sure that:
  - they are between the two wires of a shelf position or on the sliding shelf supports
  - the stop notches point down
  - the guard rail is at the back.
  - Note: the grill tray should be positioned between the two wires of a shelf position or on the sliding shelf supports, and orientated as shown.
- ② Select a function.
  - The oven light(s) will come on.
  - In single models, the function indicator light will also come on.
- ③ Set the temperature.
  - The temperature indicator light will come on.
  - It will go out when the oven has reached the set temperature.

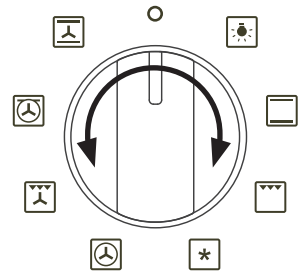


Fig. 11 Turning the function knob (functions and knobs may vary)

### During cooking

- The temperature indicator light may come on and go out again as the oven maintains the temperature.
- A cooling fan may automatically come on at different times and blow out warm air below the control panel. It may continue to run even after the oven has been turned off. This is normal.
- Set the temperature back to off (O) before changing functions.

### When you have finished cooking

Turn both the function and temperature knobs to the off (O) position.

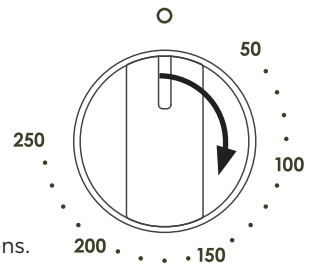


Fig. 12 Turning the temperature knob (knobs may vary)

## OVEN FUNCTIONS

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Depending on your model, your oven may only have some of these functions.



### OVEN LAMP

Only the oven light comes on. It remains on in all the cooking functions.



### BAKE

This is the traditional method of baking. It is best to bake on only one shelf at a time in this function. Ideal for large cakes and dishes that bake for several hours.



### GRILL

Use with the oven door closed and the temperature set no higher than 225°C. For best results, use the shelf position 4 when you want quick browning (eg toast).



### DEFROST

Only the oven fan comes on. Use with the temperature set to off (O). The fan circulates air around the oven, speeding up the defrosting process by approximately 30%. Note: this function is not for cooking food.



### FAN FORCED

Great for multi-shelf cooking. The consistent temperature ensures baking is well risen. Cookies are crisp on the outside and chewy in the middle, meat and poultry are deliciously browned and sizzling while remaining juicy and tender.



### FAN GRILL

Use with the oven door closed and the temperature set no higher than 220°C. Ideal for roasting tender cuts of meat and poultry. Use the lower shelf positions for larger items eg a whole chicken.



OR



### WARM

Use this function to keep cooked food hot and to warm plates and serving dishes. To reheat food from cold, set the temperature to 150°C and reduce it to 70-100°C only when the food is piping hot. Note: this function is not for cooking food and the temperature cannot be set higher than 150°C.



### FAN BAKE

Ideal for dishes like lasagne that need to brown on top and also single trays of small cakes or biscuits that bake in less than an hour.

## OVEN FUNCTIONS




### IMPORTANT!

**Safe food handling: leave food in the oven for as short a time as possible before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.**

#### Notes on baking:

- Preheat the oven before baking.
- Do not place anything, including water, ice or aluminium foil on the oven floor.
- If you have a fat filter, remove it before baking.

#### Using the fat filter (not supplied with the oven, purchased optionally)

- Use the fat filter only when roasting meat and poultry on  Fan Bake,  Fan Grill or  Fan Forced. It helps to keep your oven clean and reduces splatter and smoking.
- Clean the fat filter after every use. See 'Care and cleaning'.
- Remove the fat filter before baking: gripping the top flap, slide up to unhook it from the rear panel.
- To replace the fat filter: align with the circle in the rear panel, then slide down to hook into place.

### IMPORTANT!

**If the fat filter is not cleaned after every use, the grease build-up will block and shorten the life of the fan element.**

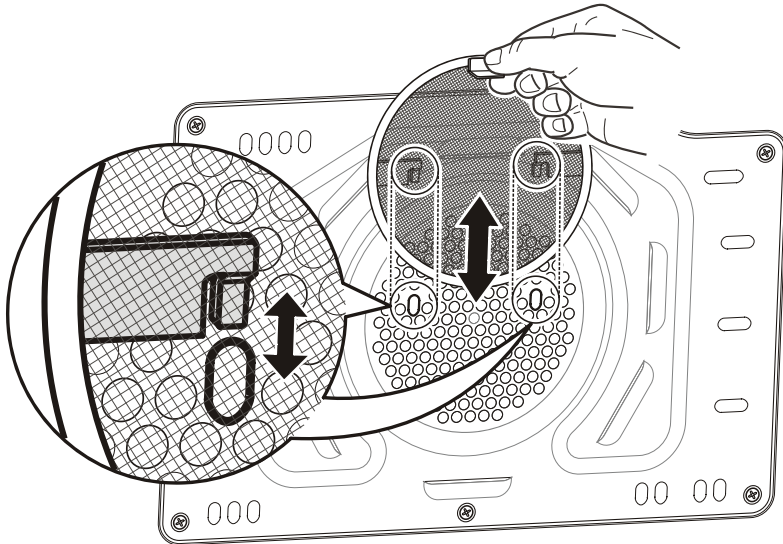


Fig. 13 Removing and replacing the fat filter



## BAKING CHARTS


Please note:

- The settings in the following charts are guidelines only. Follow the instructions in your recipe or on packaging and be prepared to adjust the oven settings and baking times to achieve the best possible results for you.
- Shelf positions are counted from the oven floor up (1 is the lowest, 4 or 6 the highest).
- Arrange oven shelves before you turn the oven on, then preheat the oven to the required temperature (until the temperature indicator light goes out).
- Full ovens are ideal for multi-shelf baking or larger items.
- Compact ovens are the ideal and most energy-efficient choice for baking small or flat items (eg cookies, pizza) on a single shelf; however, they have not been designed for multi-shelf baking.
- Settings in bold indicate the recommended oven function.

### Baking chart - full ovens

- The shelf positions recommended below use the flat oven shelf (not the step-down shelf).

Note: the flat oven shelf and step-down shelf are not supplied with all models.



FOOD		 BAKE		
		Shelf position	Temperature (°C)	Time (mins)
<b>Small cakes</b>	single shelf	<b>2</b>	<b>180-190</b>	<b>13-17</b>
	multi shelf	<b>not recommended</b>		
<b>Scones</b>	single shelf	<b>2</b>	<b>210-230</b>	<b>8-12</b>
	multi shelf	<b>not recommended</b>		
<b>Sponge</b>	two small (20 cm), staggered on shelf	<b>2</b>	<b>170-190</b>	<b>25-35</b>
	one large (26 cm)	<b>2</b>	<b>175</b>	<b>30-40</b>
<b>Light fruit cake</b>		<b>2</b>	<b>155-165</b>	<b>80-100</b>
<b>Rich fruit cake</b>	exact baking time will depend on size	<b>2</b>	<b>130-150</b>	<b>3-6 hours</b>
<b>Apple pie</b>		<b>1</b>	<b>185</b>	<b>35-45</b>
<b>Custard tart</b>		<b>1</b>	<b>220, then 180*</b>	<b>10, then 20-30*</b>

\* This is a two-stage baking process: adjust the temperature after the first stage.

continued...

## BAKING CHARTS

### Baking chart - full ovens


FOOD		 FAN BAKE		
		Shelf position	Temperature (°C)	Time (mins)
Small cakes	single shelf	2	150-170	13-17
	multi shelf	not recommended		
Scones	single shelf	2	200-220	8-12
	multi shelf	not recommended		
Sponge	two small (20 cm), staggered on shelf	2	160-175	20-30
	one large (26 cm)	2	150	30-40
Light fruit cake		2	150-160	80-100
Rich fruit cake		not recommended		
Apple pie		1	160	35-45
Custard tart		not recommended		
FOOD		 FAN FORCED		
		Shelf position	Temperature (°C)	Time (mins)
Small cakes	single shelf	2	150-170	13-17
	multi shelf	1 and 5**	150-170	15-20
Scones	single shelf	2	210-230	8-12
	multi shelf	1 and 5**	210-230	10-14
Sponge	two small (20 cm), staggered on shelf	2	170-190	25-35
	one large (26 cm)	2	175	30-40
Light fruit cake		2	155-165	80-100
Rich fruit cake	exact baking time will depend on size	2	130-150	3-6 hours
Apple pie		1	185	35-45
Custard tart		not recommended		

\*\* Use the flat shelf in position 1 and the step-down shelf in position 5.

## BAKING CHARTS

### Baking chart - compact ovens

- The shelf positions recommended below use the step-down shelf.

FOOD		 BAKE		
		Shelf position	Temperature (°C)	Time (mins)
<b>Small cakes</b>		<b>2</b>	<b>180-190</b>	<b>13-17</b>
<b>Scones</b>		<b>2</b>	<b>210-230</b>	<b>8-12</b>
<b>Sponge</b>	two small (20 cm), staggered on shelf	<b>2</b>	<b>170-190</b>	<b>25-35</b>
	one large (26 cm)	<b>2</b>	<b>175</b>	<b>30-40</b>
<b>Light fruit cake</b>		<b>2</b>	<b>155-165</b>	<b>80-100</b>
<b>Rich fruit cake</b>	exact baking time will depend on size	<b>2</b>	<b>130-150</b>	<b>3-6 hours</b>
<b>Apple pie</b>		<b>1</b>	<b>185</b>	<b>35-45</b>
<b>Custard tart</b>		<b>1</b>	<b>220, then 180*</b>	<b>10, then 20-30*</b>

\* This is a two-stage baking process: adjust the temperature after the first stage.

## MODELS WITH ANALOGUE 120' TIMER COOKING WITH AUTO-OFF

Use the analogue 120' timer to automatically turn the oven off when the set cooking time has elapsed.

### To set the oven for cooking with auto-off

- ① Select the function and set the temperature.
- ② Turn the timer knob to the length of time you want the oven to cook (up to 120 minutes).

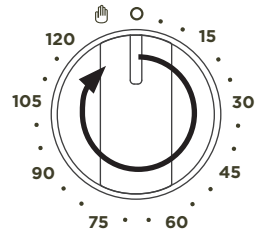



Fig. 14 Setting the analogue 120' timer to turn the oven off automatically




Fig. 15 Changing from manual mode to cooking with auto-off

### IMPORTANT!

If the oven is in manual mode and you want to set it to cook with auto-off, make sure you start turning the timer knob anti-clockwise. Forcing the knob from the  clockwise to O (off) could damage it.

### When auto-off is set

- The timer will immediately start counting down: you will see the knob slowly rotating anti-clockwise towards the O (off) position.
- To cancel the auto-off setting, set the oven to manual mode by turning the timer knob clockwise to the .

### When the cooking time is over

The oven will automatically turn off.

### IMPORTANT!

- The oven will NOT beep or ring when the set cooking time has elapsed.
- The oven may turn off before the marker on the timer knob lines up with the O (off) position. This is normal.

## MODELS WITH THREE-BUTTON CLOCK COOKING WITH AUTO-OFF

Use auto-off to automatically turn the oven off when the set cooking time has elapsed.

### To set the oven for cooking with auto-off

- ① Set the oven:
  - Check the clock shows the correct time (eg 12:07).
  - Select the function and set the temperature.  
The oven will turn on.
- ② Set the cooking time:
  - Decide how long the food will take to cook, allowing time for preheating if necessary (eg 40 minutes).
  - Press ▲.
  - While AUTO is flashing, use ▼ and ▲ to set the cooking time (eg 40 minutes).



Fig. 16 Three-button clock display and control buttons

### Notes on setting the cooking time

If the cooking time is 99 minutes or less:

- you can set it in 10-second steps
- the remaining time will count down in seconds (min.sec).

### If the cooking time is 100 minutes (ie 1 hour 40 minutes) or more:

- you can set it in 1-minute steps
- the remaining time will start counting down in minutes (h.min).

### When auto-off is set

- The time will start counting down and the clock display will show the remaining time with AUTO steadily lit.
- To see the current time of day, press ⌚.
- To cancel the auto-off setting, press ▼ and ▲ together. The current time of day will appear in the display. Turn the function and temperature knobs to O (off).

### When the cooking time is over

- The oven will automatically turn off (eg at 12:47). AUTO will start flashing, the current time of day will appear in the display and the timer will beep:
- ① Press any button to stop the beeping and return the oven to manual mode.
  - ② Turn the function and temperature knobs to O (off).

# ALL MODELS WITH TOUCH CONTROL CLOCK USING THE ELECTRONIC TIMER






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## IMPORTANT!


The timer does not turn the oven off.

- You may use the timer at any time, even when you are not cooking.
- The timer may be set for up to 23 hours and 59 minutes.




### To set the timer

- ① Touch and hold the mode control  for 3 seconds.
  - The timer indicator  will flash continuously.
- ② Set the time by touching the  and  controls.
  - After 8 seconds the oven will tone confirming the timer is set.
  - The timer indicator  will glow steadily.
  - The display will return to time of day.




### To check the time remaining

- ① Touch and hold the mode control  for 3 seconds.
  - The display will show the time remaining.
  - If the time remaining is greater than one minute, it will show in hours and minutes.
  - If the time remaining is less than one minute it will show in seconds.
  - After 8 seconds the display will return to the time of day.




### To change or cancel the timer

- ① Touch and hold the mode control  for 3 seconds.
  - The time remaining will be displayed.
- ② Set the new time by touching the  and  controls.
- ③ After 8 seconds the oven will beep to indicate the new time is set.
- ④ To cancel, set the new time to O.

### When the time is up

- The timer will beep.
  - The timer indicator  will flash continuously.
- ① Touch and hold the mode control  for 3 seconds.
    - The beeping will stop.
    - The timer indicator light  will go out.

**OR**

- ① Touch the  and  controls to stop the beep and then touch and hold the mode control  for 3 seconds to turn off the timer indicator .
- ② Turn off the oven (function and temperature knobs) to O (off) if cooking is completed.





## ALL MODELS WITH TOUCH CONTROL CLOCK USING THE ELECTRONIC TIMER

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### To change the Timer Volume

You may choose from three volume levels.

#### To select a volume

- ① Touch and hold the  and  controls together for 3 seconds.
- ② Touch the Mode control .
  - the display will show the current volume (EON 1, EON2 or EON3)
- ③ Touch the  control.
  - the oven will beep at the level displayed
- ④ Repeat until you have chosen a volume
- ⑤ After 8 seconds the oven will beep confirming the new volume setting and the display will return to the time of day.












# ALL MODELS WITH TOUCH CONTROL CLOCK AUTOMATIC COOKING

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## To set the oven for automatic cooking

### IMPORTANT!

**Double oven models: only the lower (main) oven can be set for automatic cooking.**

- ① Set the oven
  - Check the clock shows the correct time (eg 11:10).
  - Select the function and set the temperature. The oven will turn on.
- ② Set the cooking (duration) time
  - Decide how long the food will take to cook, allowing time for preheating if necessary (eg 40 minutes)
  - Touch and hold the mode control  for 3 seconds, then
  - Touch the mode control  again. *dur* will show in the display
  - Touch the  and  controls to set the cooking time. 'AUTO' and the cooking indicator  will flash
  - After 8 seconds the time will be set and the 'AUTO' indicator remains on.
- ③ Set the End time
  - Decide when you want your food to be ready (eg 12.40)
  - Touch and hold the mode control  for 3 seconds, then
  - Touch the mode control  twice. The display will show *End*.
  - Note: while *dur* is being displayed you can change to *End* by touching the mode control  once.
  - Use the  and  controls to set the time of day you wish to turn the oven off. The 'AUTO' indicator and the cooking indicator  will flash.
  - After 8 seconds the time will be set and the 'AUTO' indicator remains on.



You can turn the oven on manually and just set it to turn off automatically by setting the end time.

- ④ When automatic cooking is set
  - If there is time before cooking starts, the oven will turn off and the current time of day and 'AUTO' will show in the clock display, indicating that the oven is set for automatic cooking. Note: the cooling fan may stay on.
  - The oven will automatically turn on at the required time (eg 12:00) and turn off at the set end time (eg 12:40).  
When the oven starts the 'AUTO' and the cooking indicator  will show in the display.
- ⑤ To see the remaining cooking time
  - Touch and hold the mode control  for 3 seconds.
  - Touch the mode control  again to see the cooking time, or touch the mode control  twice to see the end time.



## ALL MODELS WITH TOUCH CONTROL CLOCK AUTOMATIC COOKING

---

- ⑥ When the stop time is reached
- The oven will turn off, the timer will beep and 'AUTO' will flash.
  - Touch any control to stop the timer beeping.
  - Touch and hold the mode control  for 3 seconds to return the oven to manual mode. The cooking indicator  will glow steadily.
  - Turn the temperature and function knobs to O (off).

### To Cancel Auto-off

- Touch and hold the  and  controls together for 3 seconds.
- Turn the oven temperature and function knobs to O (off).

### **IMPORTANT!**

**If you have a power interruption, it will cause any automatic cooking functions to be cancelled.**

**Turn off the oven manually.**


## CARE AND CLEANING

### IMPORTANT!

- Always disconnect the oven from the power supply before any cleaning or maintenance.
- Electronic clock models: When you turn the power back on after cleaning, you will have to set the clock.
- Do not use abrasive cleaners, cloths or pads to clean any part of your oven. Some nylon scourers may also scratch. Check the label.
- See the following pages for instructions on removing and refitting different parts of the oven for cleaning.
- Before cleaning, make sure the oven is a safe temperature to touch.
- Do not use a steam cleaner.

WHAT?	HOW?	IMPORTANT!
General advice	<ul style="list-style-type: none"> <li>• Wipe out the oven after every use.</li> <li>• Wipe up spills as soon as the oven is a safe temperature to touch.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Avoid leaving alkaline or acidic substances (such as lemon juice, vinegar or salty spills) on the oven surfaces.</b></li> <li>• <b>Do not use cleaning products with a chlorine or acidic base.</b></li> </ul>
Stainless steel surfaces	<ol style="list-style-type: none"> <li>① Wipe the soiling off with a cloth using a mild household detergent or stainless steel cleaner.</li> <li>② Wipe the surface dry.</li> <li>③ Use a suitable stainless steel polish.</li> </ol>	<b>Immediately wipe off any caustic cleaners if they are spilled onto the oven door handle or the knobs.</b>
External glass surfaces	Wipe with a damp cloth or use a glass cleaner.	<b>Do not use harsh abrasive cleaners or sharp metal scrapers since they scratch the surface and may result in the glass shattering.</b>
Oven cavity (enamel)	<ol style="list-style-type: none"> <li>① Remove everything from the oven: all shelves and trays, the side racks, the catalytic panels and fat filter if supplied.</li> <li>② Remove the oven door (see instructions on following pages).</li> <li>③ Wipe the inside of the oven using a household detergents or an ammonia-based cleaner.</li> <li>④ Wipe clean with a damp cloth and allow to dry completely.</li> </ol>	<ul style="list-style-type: none"> <li>• <b>To make cleaning the oven ceiling easier, the grill element in some full ovens can be lowered. See Fig. 19.</b></li> <li>• <b>If using 'off the shelf' oven cleaners, always follow the manufacturer's instructions.</b></li> </ul>
Side racks, oven shelves, trays	<ul style="list-style-type: none"> <li>• Clean these using a solution of detergent and hot water. They are also dishwasher safe.</li> <li>• If badly soiled, soak in a solution of hot water and biological clothes washing powder to make cleaning easier.</li> </ul>	

## CARE AND CLEANING

WHAT?	HOW?	IMPORTANT!
Side catalytic panels (not supplied with the oven, purchased optionally)	<ul style="list-style-type: none"> <li>• If you roast or grill a lot of meat and hardly ever bake, heating an empty oven for 60-90 mins at 250°C on  Bake from time to time will help the panels to break down any greasy soiling.</li> <li>• To remove large food particles: gently wash the panels in warm soapy water. Rinse in clean water and allow to dry naturally.</li> <li>• If the panels become oversaturated, they will appear shiny and their ability to 'self-clean' will be reduced. In this event, they can be reversed.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>These panels are normally 'self-cleaning' because their special enamel breaks down greasy splatters when the oven is used for 'non-greasy' baking, especially at high temperatures.</b></li> <li>• <b>Never use scourers, brushes, abrasives or cleaners with acid or alkali content on the catalytic panels.</b></li> </ul>
Sliding shelf supports (not supplied with the oven, purchased optionally)	Wipe with a damp cloth and mild detergent. Do not wipe off or wash away the white lubricating grease (visible when the slides are extended).	<b>Do not wash these in the dishwasher, immerse in soapy water, or use oven cleaner on them as doing so will remove the white lubricating grease and prevent the slides from running smoothly.</b>
Fat filter (not supplied with the oven, purchased optionally)	<ul style="list-style-type: none"> <li>• If lightly soiled: wash in dishwasher (normal cycle).</li> <li>• If heavily soiled:               <ol style="list-style-type: none"> <li>① Place under water in a pan.</li> <li>② Add two tablespoons of clothes washing powder.</li> <li>③ Bring to the boil.</li> <li>④ Leave to soak for 30 minutes.</li> <li>⑤ Rinse in clean water and dry.</li> </ol> </li> </ul>	<b>Clean after every use. If the filter is not cleaned, the grease build-up will block and shorten the life of the fan element.</b>
Rubber seal framing the oven cavity	Wipe very gently with a damp cloth and mild detergent.	<ul style="list-style-type: none"> <li>• <b>Take care not to unhook and displace the rubber seal while cleaning it.</b></li> <li>• <b>Take care not to spray any oven cleaner or other caustic cleaner on the rubber seal, as doing so may damage the rubber.</b></li> </ul>
Knobs	<ol style="list-style-type: none"> <li>① Wipe with a damp cloth and mild detergent.</li> <li>② Dry thoroughly with a soft cloth.</li> </ol>	<b>Do not use stainless steel or oven cleaner on the knobs, as doing so may damage their coating.</b>

## CARE AND CLEANING

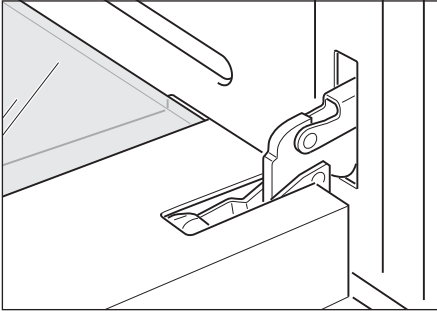
### IMPORTANT!

- **TOP-OPENING MODELS** - We recommend removing the door to make cleaning the interior parts of the oven easier. See below for removing and refitting the oven door.
- **SIDE-OPENING MODELS** - Do not attempt to remove a side-opening oven door. Doing so will void the warranty. Side-opening doors can only be removed by a Fisher & Paykel authorised technician.

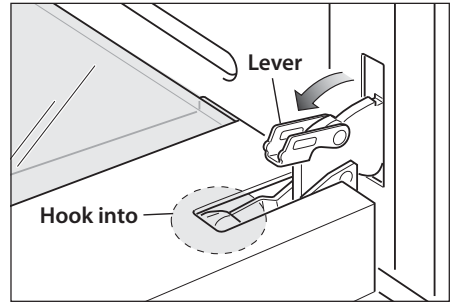
### Removing and refitting a top-opening oven door

To remove the door

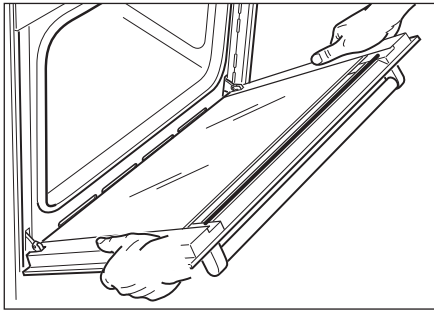
- ① Open the door fully.



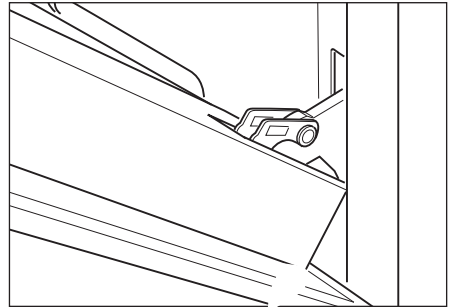
- ② Open the levers.



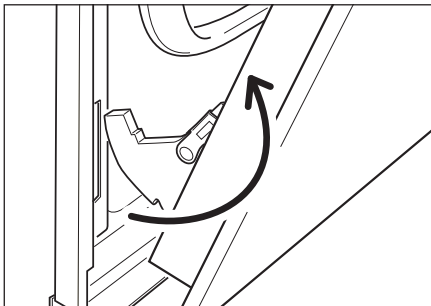
- ③ Hold the door.



- ④ Close the door until the levers hook to it.



- ⑤ Disengage the hinges and remove the door.



### To refit the door

Repeat these steps in reverse order.

## CARE AND CLEANING

### Removing and refitting the side racks (and catalytic panels if installed)

#### **IMPORTANT!**

- **Catalytic panels are not supplied with oven, but can be purchased optionally. Contact your Elba dealer or visit our local website listed at the end of this document.**
- **Only some full ovens have a lamp in the left oven wall.**

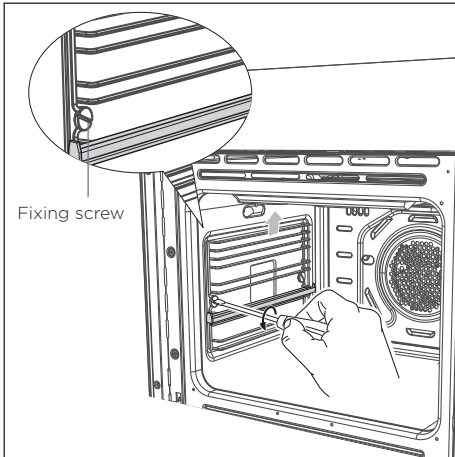


Fig.17 Side rack and catalytic panel in full oven cavity

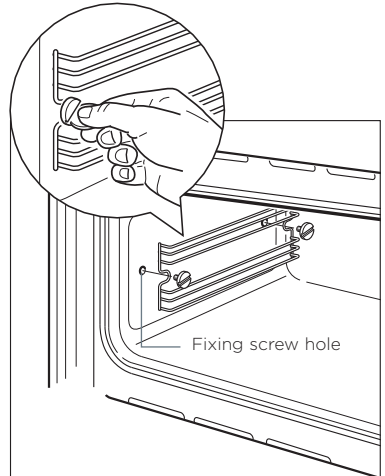


Fig.18 Side rack in compact oven cavity

#### **To remove a side rack and catalytic panel**

- ① Models with top-opening doors only: For easier access to the fixing screws, we recommend removing the oven door first. See 'Removing and refitting a top-opening oven door.'
  - ② Using a small coin or a flat-head screwdriver, loosen and remove the front and back fixing screws, as shown.
  - ③ Remove the side rack.
- Once you have removed a side rack, the catalytic panel behind it (if fitted) will also be released.

#### **To refit a side rack and catalytic panel**

- ① If the oven has catalytic panels, align a panel with the fixing screw holes and hold it in place, making sure that:
  - the arrow on the panel is pointing up
  - if one panel has a hole, it will be on the left oven wall (to fit around the lamp)
- ② Loosely screw in the back fixing screw.
- ③ Position the side rack. In full ovens, make sure it is the right way up, as shown.
- ④ Loosely screw in the front fixing screw.
- ⑤ Check that both fixing screws are straight, then tighten them.
- ⑥ Models with top-opening doors only: If you removed the door, refit it.

## CARE AND CLEANING

### Drop-down grill element (some full ovens only)

- To lower the grill element: use a flat-head screwdriver or a small coin to loosen the element fixing screw.
- When you have finished cleaning the oven ceiling, raise the grill element and screw the element fixing screw back onto the stud. Make sure that the fixing screw is tightened and the element is held securely in place.
- The grill element itself is self-cleaning.

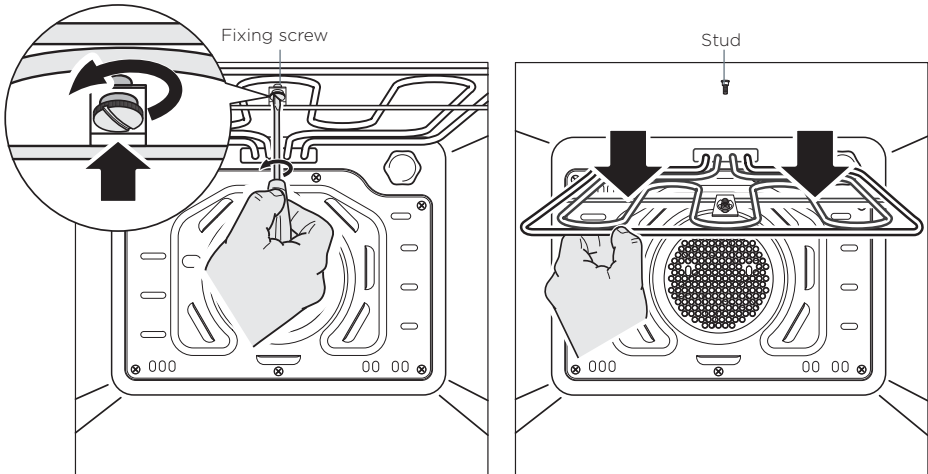


Fig. 19 Lowering the grill element

## CARE AND CLEANING

### Removing and refitting the sliding shelf supports

(not supplied with the oven, purchased optionally. Contact your Elba dealer or visit our local website listed at the end of this document)

#### **IMPORTANT!**

- Remove the side racks first to make removing the sliding shelf supports easier.
- In full ovens, the sliding supports can only be used on shelf positions 1,2 and 3.
- In compact ovens, the sliding shelf supports can only be used on shelf position 2.

When refitting the sliding shelf supports, make sure that you fit:

- the side racks first
- the slides to the top wire of a shelf position (1,2 or 3 in full ovens; 2 in compact ovens)
- both sides of each pair of slides
- both slides on the same level.

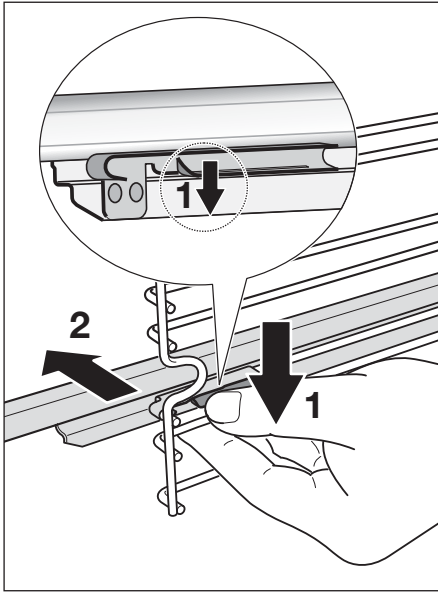


Fig.20a Removing the sliding shelf supports

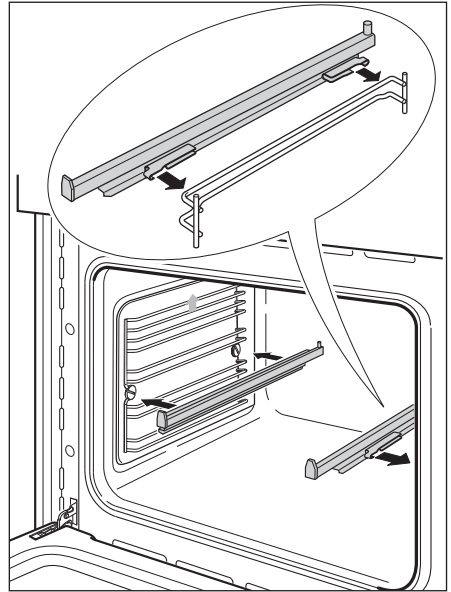


Fig.20b Refitting the sliding shelf supports

## CARE AND CLEANING

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### Replacing the oven light bulb(s)

Note: oven bulb replacement is not covered by your warranty.

#### LEFT LAMP (some models only)

- ① Let the oven cavity and the grill element cool down.

#### **IMPORTANT!**

**Disconnect the oven from the power supply before continuing.**

- ② Remove the left side rack (and catalytic panel if fitted). See 'Removing and refitting the side racks (and catalytic panels if installed).'
- ③ Press down on the lamp cover and rotate to remove.

#### **IMPORTANT!**

**Never use screwdrivers or other utensils to remove the lamp cover, as doing so could damage the surrounding enamel. Only use your hands.**

- ④ Unscrew and replace the bulb with a new one suitable for high temperatures (300°C) with the following specifications: 220-240V, E14 and same wattage as the bulb being replaced (check wattage stamped on the bulb).
- ⑤ Refit the lamp cover, operating in reverse order. Make sure that it clicks into place.

#### **IMPORTANT!**

**The notch in the inner edge of the cover must be on the side closer to the back of the oven.**

- ⑥ Refit the left side rack (and the left catalytic panel if fitted).
- ⑦ Turn the power to the oven back on. If your model has an electronic clock, set the clock.



# CARE AND CLEANING

## TOP RIGHT LAMP

- ① Let the oven cavity and the grill element cool down.

### IMPORTANT!

**Disconnect the oven from the power supply before continuing.**

- ② Twist the lamp cover off.
- ③ **Replace the bulb**

#### OB60S7 model

Remove the bulb by gently pulling it out of the socket. Replace it with a halogen bulb suitable for high temperature (300°C) with the following specifications: 220-240V and the same wattage as the bulb being replaced (check the wattage stamped on the bulb). Insert the bulb into the socket and gently push into place.

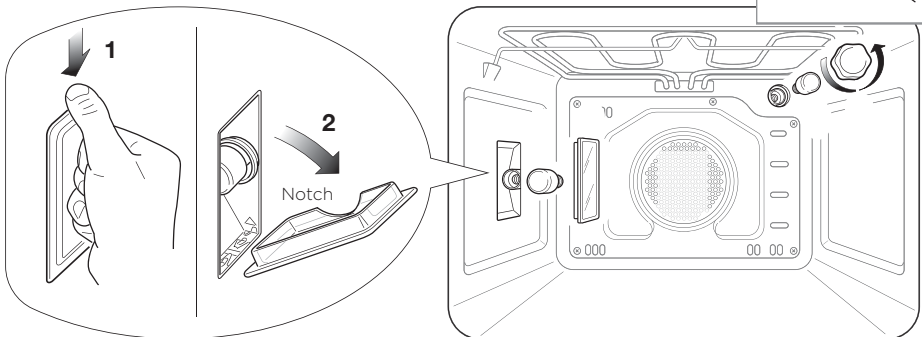
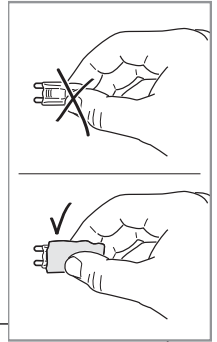
Note: Hold the replacement bulb in a soft cloth or tissue (touching the bulb will reduce its life span).

#### Other models:

Unscrew and replace the bulb with a new one suitable for high temperatures (300°C) with the following specifications: 220-240V, E14 and same wattage as the bulb being replaced (check wattage stamped on the bulb).

- ④ Twist the lamp cover back on.
- ⑤ Turn the power to the oven back on. If your model has an electronic clock, set the clock.

Halogen bulb (OB60S7 models only).



LEFT LAMP (some models only)

Fig.21 Removing the oven lamps

## CLEANING THE DOOR GLASS - TOP-OPENING MODELS

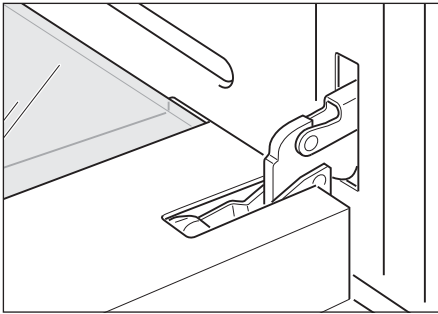
Removing and refitting the glass panes of the oven door

### IMPORTANT!

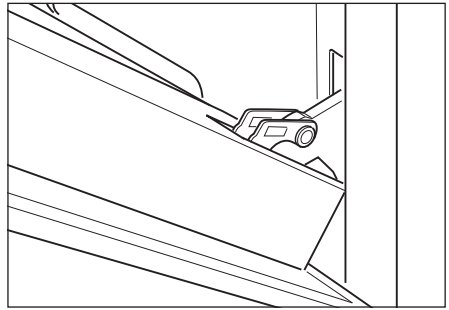
- Oven doors vary. Some have three glass panes, others only two.
- The outer pane is not removable.
- Take care, the glass panes are heavy.
- Place the removed glass panes on a safe, soft surface.

To remove the glass panes

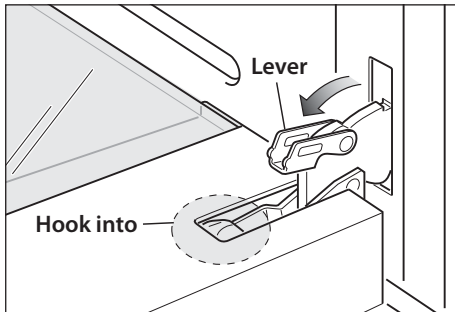
① Open the door fully.



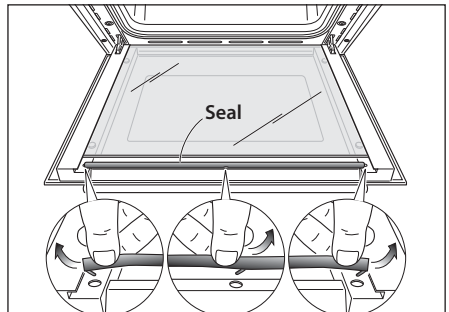
③ Close door until the levers hook to the door.



② Open the levers.



④ Remove seal (some doors only).

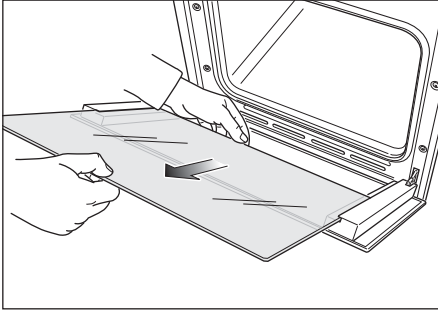


# CLEANING THE DOOR GLASS - TOP-OPENING MODELS

...then depending on your model...

## MODELS WITH INNER PANE ONLY

- ⑤ Slide out the inner pane.



- ⑥ Clean the glass.

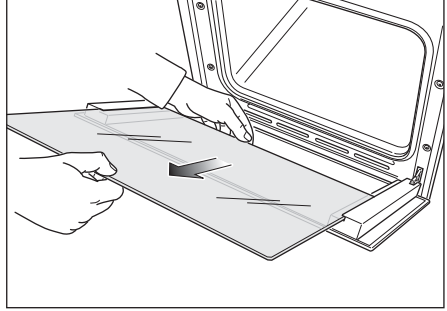
- Use a soft cloth with a solution of mild detergent or baking soda and hot water, then wipe dry.
- Wipe with a glass cleaner and dry with a soft, lint-free cloth.

### **IMPORTANT!**

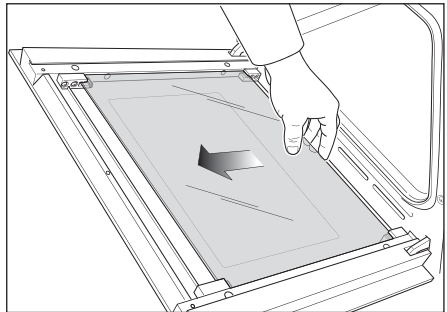
**Don't use any harsh/abrasive cleaners, scouring pads, steel wool or sharp metal scrapers. These scratch the surface, which in turn could result in the glass cracking or shattering.**

## MODELS WITH INNER AND MIDDLE PANES

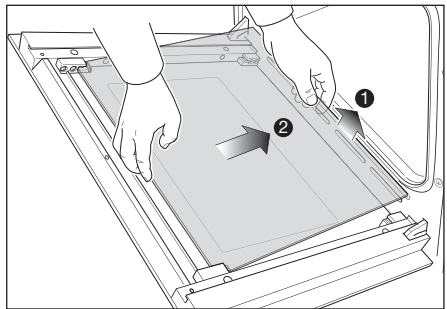
- ⑤ Slide out the inner pane.



- ⑥ Slide the middle pane up slightly to unhook it from the bottom clamps.



- ⑦ Lift out the bottom edge and remove.

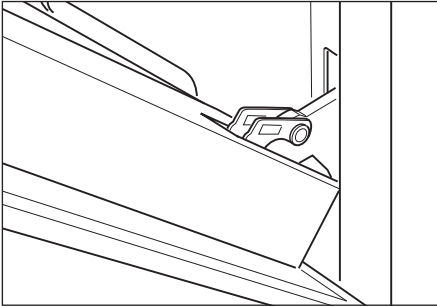


# CLEANING THE DOOR GLASS - TOP-OPENING MODELS

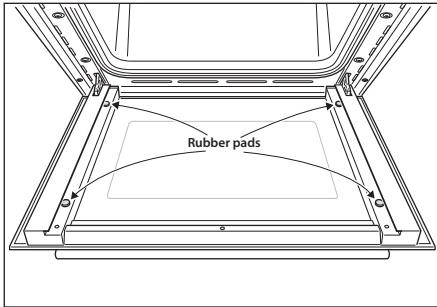
To refit the glass panes

## MODELS WITH INNER PANE ONLY

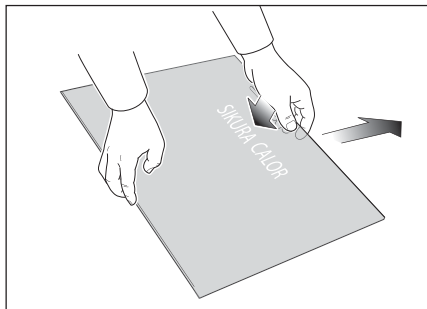
- ① Make sure the open levers firmly hook to the door.



- ② Check the rubber pads are in place.

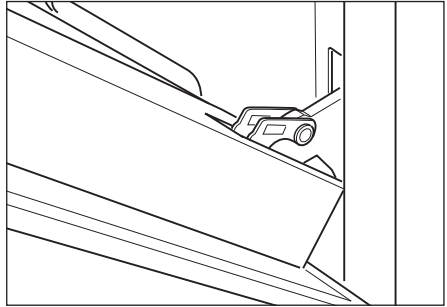


- ③ Check the pane is the right way around. You should be able to read any wording that may be on the pane.

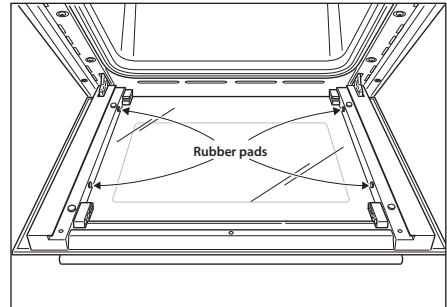


## MODELS WITH INNER AND MIDDLE PANES

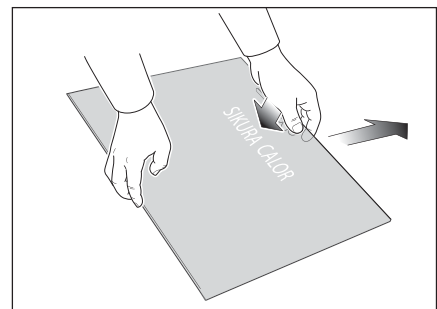
- ① Make sure the open levers firmly hook to the door.



- ② Check the rubber pads are in place.



- ③ Check the pane is the right way around. You should be able to read any wording that may be on the pane.

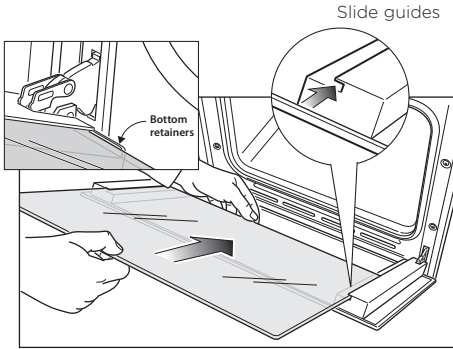


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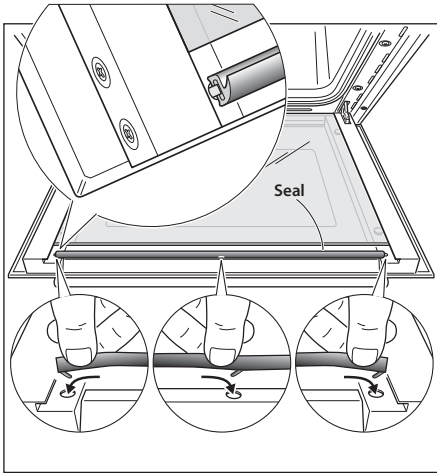
# CLEANING THE DOOR GLASS - TOP-OPENING MODELS

## MODELS WITH INNER PANE ONLY

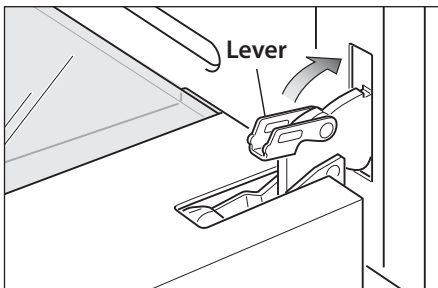
- ④ Insert the pane into the slide guides and slide it to the bottom retainers.



- ⑤ Replace the seal (some doors only).

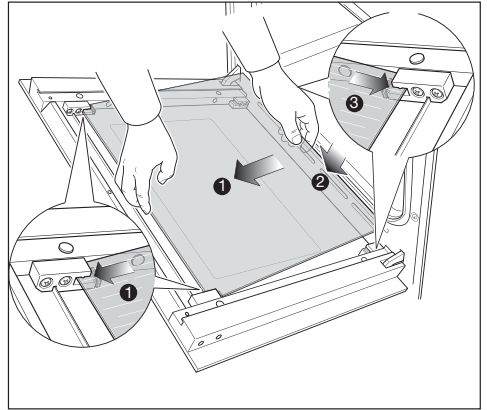


- ⑥ Open the door fully and close the levers.

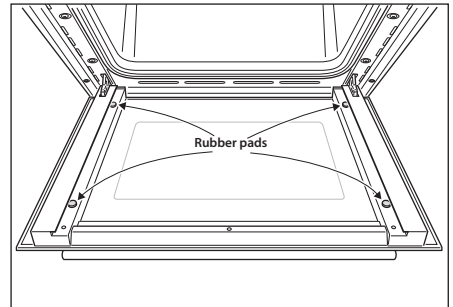


## MODELS WITH INNER AND MIDDLE PANES

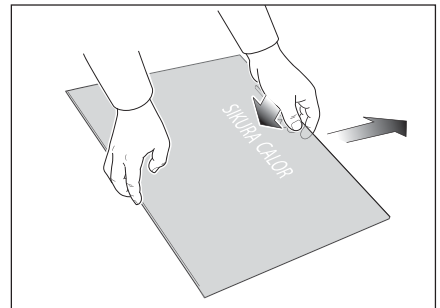
- ④ Insert the pane into top clamps then lower and slide into bottom clamps.



- ⑤ Check the rubber pads are in place.



- ⑥ Check the pane is the right way around. You should be able to read any wording that may be on the pane.



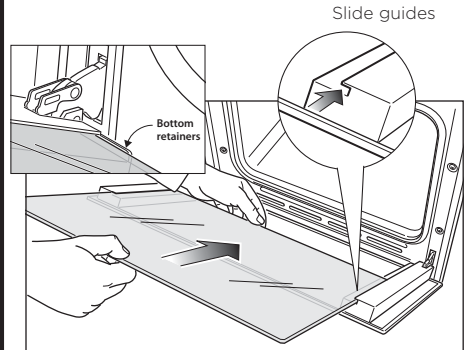
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# CLEANING THE DOOR GLASS - TOP-OPENING MODELS

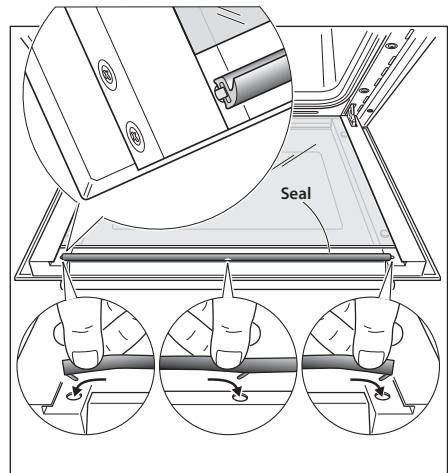
## MODELS WITH INNER PANE ONLY

## MODELS WITH INNER AND MIDDLE PANES

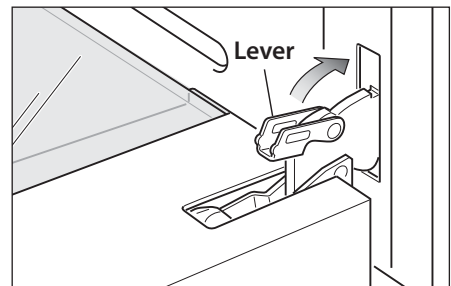
- ⑦ Insert the pane into the slide guides and slide it to the bottom retainers.



- ⑧ Replace the seal (some doors only).



- ⑨ Open the door fully and close the levers.



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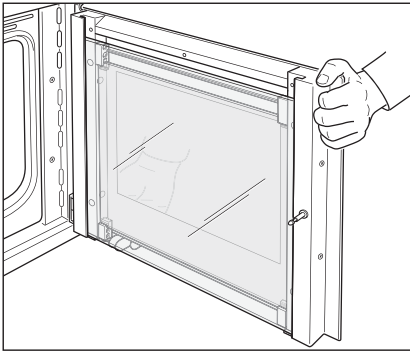
## CLEANING THE DOOR GLASS - SIDE-OPENING MODELS

### IMPORTANT!

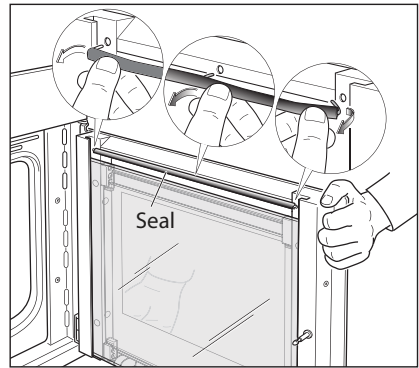
- Depending on the model, the oven door is hinged either on the left or the right.
- Removing and refitting the inner pane requires at least two people. Do not attempt to do this on your own, as you could be injured or the oven could be damaged.
- The outer pane is not removable.
- Take care, the glass pane is heavy.
- Place the removed glass pane on a safe, soft surface.

### To remove the inner pane and clean the glass

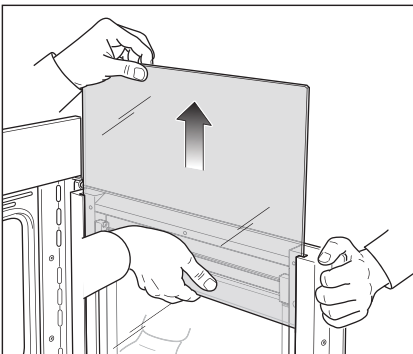
- ① Open the door. One person should hold it still while the other removes the inner pane.



- ② Remove the seal by unhooking its fixing hooks.



- ③ Gently slide out the inner pane. Forcing the glass may damage the hinges.



- ④ Clean the glass.

- Use a soft cloth with a solution of mild detergent or baking soda and hot water, then wipe dry.
- Wipe with a glass cleaner and dry with a soft, lint-free cloth.

### IMPORTANT!

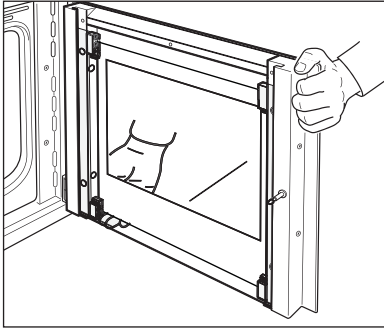
**Don't use any harsh/abrasive cleaners, scouring pads, steel wool or sharp metal scrapers. These scratch the surface, which in turn could result in the glass cracking or shattering.**



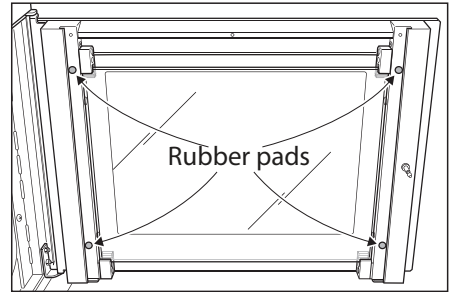
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### To refit the inner pane

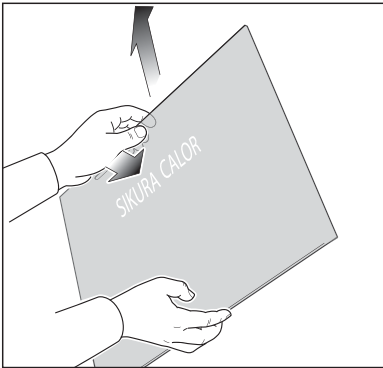
- ① Make sure that one person is holding the door firmly in place while the other is refitting the inner pane.



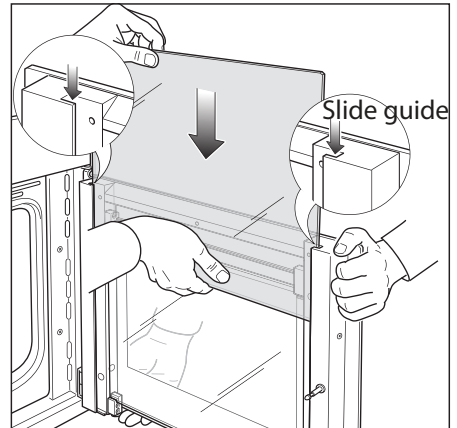
- ② Check the rubber pads are in place.



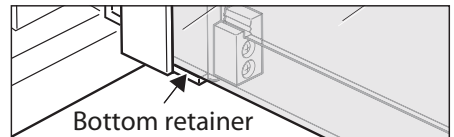
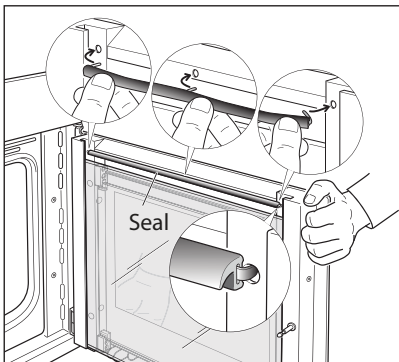
- ③ Check the pane is the right way around. You should be able to read any wording that may be on the pane.



- ④ Insert the pane into the slide guides and gently slide it to the bottom retainers. Forcing the glass may damage the hinges.






- ⑤ Replace the seal.



## TROUBLESHOOTING

If you can't find an answer to your problem in the chart below, or if the problem cannot be fixed, you will need technical help. Contact your Authorised Service Centre or Customer Care.

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
<b>The oven is not heating and the oven light is off.</b>	No power supply to the oven.	Check that the oven is connected to the power supply and the power is turned on. If it is and the oven still doesn't work, there may be a power failure in your home or area.
	Models with analogue 120' timer: the oven has not been set to manual mode.	Set the oven to manual mode by turning the timer knob clockwise to the  symbol.
	Models with electronic clock: the clock has not been set.	Set the clock. See 'Oven controls and setting the clock' for instructions.
<b>Electronic clock models: - is flashing in the clock display and the oven will not work.</b>	The power to the oven has been turned on or restored after a power failure.	Set the clock. See 'Oven controls and setting the clock' for instructions.
<b>The oven light does not come on, but the oven is heating.</b>	The light bulb has blown.	Replace the bulb. See instructions in 'Care and cleaning'.
<b>Condensation: droplets of water in or around oven (e.g. on control panel, oven door, rubber seal framing the cavity, surrounding cabinetry).</b>	Food has high moisture content or local climate (temperature, humidity) is contributing to condensation.	Some condensation is normal. You can wipe the droplets off with a soft cloth.
<b>Fan noise and ventilation air are coming from the oven both during and after use.</b>	A cooling fan in the oven runs to keep the oven door and control panel cool at all times. It may continue to run after the oven has been turned off.	This is normal and requires no action.
<b>Uneven baking results.</b>	Oven not properly preheated.	Put the food in the oven only when the temperature indicator light has gone out.
	Incorrect function, bakeware, cooking time, or shelf position.	See 'Baking charts' for recommendations.

## WARRANTY AND SERVICE

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### Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- ① Your product is correctly installed.
- ② You are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to the Service & Warranty book for warranty details and your nearest Authorised Service Centre, Customer Care, or contact us through our website listed on the back cover.

This oven has been designed and constructed in accordance with the following codes and specifications:

In New Zealand and Australia:

AS/NZS 60335-1 General Requirements for Domestic electrical appliances

AS/NZS 60335-2-6 Particular Requirements for Domestic electrical cooking appliances

AS/NZS CISPR 14.1 2010 Electromagnetic Compatibility Requirements.

Complete and keep for safe reference:

Model \_\_\_\_\_

Serial No. \_\_\_\_\_

Purchase Date \_\_\_\_\_

Purchaser \_\_\_\_\_

Dealer \_\_\_\_\_

Suburb \_\_\_\_\_

Town \_\_\_\_\_

Country \_\_\_\_\_









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**NZ AU**

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